

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations		Date 3/21/18	
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration 4/4/2018	
Establishment CVS/pharmacy #5097		Location 110 E. Central Ave.		Phone 401-770-5772	
License / Permit #	Contact/Permit Holder Donna Chevalier	Purpose of Inspection Routine Follow-up	Est Type FS RS	Risk Category High Medium Low	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable
COS = corrected on-site during inspection **R** = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Demonstration of Knowledge							
1	IN OUT	Certification by accredited program, compliance with Code, or correct responses			16	IN OUT N/A N/O	Proper cooking time & temperatures
					17	IN OUT N/A N/O	Proper reheating proc for hot holding
Employee Health							
2	IN OUT	Management awareness; policy present			18	IN OUT N/A N/O	Proper cooling time & temperatures
3	IN OUT	Proper use of reporting, restriction & exclusion			19	IN OUT N/A N/O	Proper hot holding temperatures
Good Hygienic Practices							
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			20	IN OUT N/A	Proper cold holding temperatures
5	IN OUT N/O	No discharge from eyes, nose, and mouth			21	IN OUT N/A N/O	Proper date marking & disposition
Preventing Contamination by Hands							
6	IN OUT N/O	Hands clean & properly washed			22	IN OUT N/A N/O	Time as public health control; proc & rec
7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed			Consumer Advisory		
				Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations							
8	IN OUT	Adequate handwashing facilities supplied & accessible			23	IN OUT N/A	Pasteurized foods used; prohibited foods not offered
Approved Sources							
9	IN OUT	Food obtained from approved source			24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered
10	IN OUT N/A N/O	Food received at proper temperature			Chemical		
11	IN OUT	Food in good condition, safe & unadulterated			25	IN OUT N/A	Food additives: approved & properly used
12	IN OUT N/A N/O	Required records available: shelf stock tags, parasite destruction			26	IN OUT N/A	Toxic substances properly identified, stored & used
Protection from contamination							
13	IN OUT N/A	Food separated & protected			Conformance with Approved Procedures		
14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized			27	IN OUT N/A	Compliance with variance, specialized process, & HACCP plan
15	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food			Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
Mark "X" in box if numbered item **is not** in compliance **Mark "X"** in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

		COS	R			COS	R
Safe Food and Water							
28	Pasteurized eggs used where required			41	In-use utensils: properly stored		
29	Water & ice from approved source			42	Utensils, equip & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing methods			43	Single-use & single-service articles: properly stored & used		
Food Temperature Control							
31	Proper cooling methods used; adequate equipment for temperature control			44	Gloves used properly		
Utensils, Equipment and Vending							
32	Plant food properly cooled for hot holding			45	Food & non-food contact surfaces cleanable, properly designed, constructed & used		
33	Approved thawing methods used			46	Warewashing facilities: installed, maintained, used: test strips		
34	Thermometers provided & accurate			47	Non-food contact surfaces clean		
Food Identification							
35	Food properly labeled; original container			Physical Facilities			
Prevention of Food Contamination							
36	Insects, rodents & animals not present; no unauthorized persons			48	Hot & cold water available; adequate pressure		
37	Contamination prevented during prep, storage & display			49	Plumbing installed; proper backflow devices		
38	Personal cleanliness			50	Sewage & waste water properly disposed		
39	Wiping cloths: properly used & stored			51	Toilet facilities: properly constructed, supplied & cleaned		
40	Washing fruits & vegetables			52	Garbage & refuse properly disposed; facilities maintained		
				53	Physical facilities installed, maintained & clean		
				54	Adequate ventilator & lighting: designated areas used		

Person in Charge (Signature) _____

Follow-up: YES **NO** (Circle one)

Inspector (Signature) _____

Follow-up Date: _____

APPROVED

NEW

RE-NEW

RE-INSPECT

FOOD ESTABLISHMENT INSPECTION REPORT					
CITY OF TITUSVILLE DEPARTMENT OF HEALTH			GREASE TRAP INSTALLED Yes No		Date <u>3/21/18</u>
Establishment CVS/pharmacy #5097		Address/City/State/Zip Code 110 E. Central Ave.			Phone 401-770-5772
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk	41°				
Pizza	70°				
Ice Cream	-8				
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.				
	No Sanitation violations noted by inspector				
Person in Charge (Signature) <u>[Signature]</u>		Date: <u>3/21/18</u>			
Inspector (Signature) <u>[Signature]</u>		Date: <u>3/21/18</u>			